

• *Sueño.* •

ES

UNIR EL SABOR DE

todo un país



COLOMBIAN
GASTRONOMY

PRESENTADO POR:

❖ SMIT SANTIAGO VARGAS
RODRIGUEZ

❖ DANNY ESTIVEN
QUINTANA GARZON

GRADO 707

CHARACTERISTICS

Colombian gastronomy is characterized by the variety of its products and the number of interesting options. It is a multi-cuisine, original and versatile, which offers a mix of colours, flavors and aromas to make any diner fall in love.



PLACE THAT COLOMBIAN GASTRONOMY OCCUPIES

In its last edition in 2020, Colombia was awarded first place in the "Leading Culinary Destination of South America" category. A recognition, which to date, the intergastronomic court. national





HOW IMPORTANT IS GASTRONOMY IN COLOMBIAN CULTURE?

Due to its great natural and cultural diversity, Colombia is a gastronomic paradise. The miscegenation, added to the rich and varied geography, has made the country a potential place for visitors from all over the world who seek to taste new, traditional and delicious Latin American flavors. Geography favors us.

SOME TYPICAL DISHES ARE

TYPICAL PAISA TRAY OF
THE CITY OF ANTIOQUIA



TOLIMA TAMALE



TYPICAL AJIACO FROM BOGOTÁ



SUCKLING PIG TYPICAL OF TOLIMA AND HUILA



TYPICAL SANCOCHO THROUGHOUT THE COUNTRY



TYPICAL SEAFOOD CASSEROLE OF THE COAST



SOME TYPICAL DRINKS ARE

PANELA LEMONADE



LULADA CALEÑA



CHOLAO VALLUNO



CHOCOLATE



SALPICÓN



COFFE



**BRIEFS
WHIT
AREQUIP
E**



PIES



ACHIRAS



COCADAS



SNACKS

COTUDOS



BOCADILLO



**PAN DE
BONO**

